

## Basket Tacos – *Tacos de canasta*

### Ingredients (for approximately 5 dozen)

5 dozen corn tortillas  
(preferably small, taco size)  
½ cup oil, or lard  
1 white onion; peeled, and sliced

### Fillings:

#### Potato (for about 18-20 tacos)

1 lb (454g, about 3 medium) potatoes;  
washed, peeled, cut into chunks

Water

Salt, to taste

#### Bean (for about 18-20 tacos)

2 cups cooked beans, such as pinto (homemade or drained, from can)

1 tbsp oil, or lard

½ cup liquid from cooking, or water

Salt, to taste

#### Chicharrón (for about 18-20 tacos)

½ batch (about 150g) pressed pork cracklings in guajillo pepper sauce  
(recipe next page)

### Sauce:

1 batch basket taco green sauce  
(recipe on page 4)



**Potato filling:** Place potatoes in a pot with water over high heat; bring to boil, then reduce heat to medium, cover pot and cook for ten minutes. Uncover pot, and continue cooking until potatoes are tender when tested with a fork. Remove from heat; drain most of the water, leaving about one cup in the pot. Season with salt, to taste, mashing until a thick paste is formed. Reserve

**Bean Filling:** Warm up oil (or lard) in a pan over medium heat; add beans, stirring, until hot, for about one minute. Add liquid and season with salt, mashing until most of the beans have been pressed. Remove from heat and reserve.

**Pressed pork filling:** see next page.

**Pork Cracklings in Guajillo Pepper Sauce – *Chicharrón en guajillo*****Ingredients (1 batch, use half for the tacos)**

½ lb (225 g)	<i>chicharrón prensado</i> (Mexican pressed pork cracklings); homemade, or from package
5	<i>guajillo</i> peppers
1-2	<i>puya</i> peppers; for spicier sauce, optional (see note below)
½	white onion; peeled and cut into chunks
1 clove	garlic; peeled
2 medium	tomatoes; washed, stem spot removed, and cut into quarters
Water, as needed	
½ tsp	salt, or to taste



**Note about *puya* peppers:** They are similar to *guajillo*, but spicier, sometimes called "*guajillo picante*" – "spicy guajillo"; they are thinner and a little smaller than regular *guajillos* (see photo).

Rinse peppers in cold water and dry, or wipe with a damp towel. Remove stems and seeds. Place in a pan with water, and bring to boil over high heat. Cook for about five minutes, then remove pan from heat and allow to cool down and the peppers to soak for ten to twenty minutes. Place tomatoes, onion, garlic and salt in a blender jar, then add peppers and about half a cup of the soaking liquid. Process for at least one minute, to obtain a very smooth sauce. Reserve. Chop pork cracklings, then place in a large pan over medium heat; cook, stirring, for about two minutes (photo below, left). Add reserved sauce (photo below, right):



Continue cooking, stirring occasionally, until the sauce has thickened, about twenty minutes.

This filling can go inside a warm tortilla, or be used as a topping or filling for other dishes, such as *tacos de canasta*, and quesadillas from corn dough (*masa*).



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**Assemble tacos:** When ready to start assembling, place fillings on the stove over low/medium heat, to warm up and keep hot: (photo, right):



In another pan, heat up half a cup of oil (or lard) over medium/high heat, then add sliced onions; fry just for one minute or two, and make sure oil is bubbling (photo below, left). Turn off heat, and push onions to one side of the pan. **Tortillas must be warm and pliable**; if freshly made tortillas are not available, warm up just a few tortillas at a time in the microwave oven, or over a griddle. Take one tortilla, dip it briefly in the hot oil (or lard), preferably handling with tongs to avoid burns (photo below, centre). Scoop filling of choice onto tortilla, forming a mound on one half, as shown below, right, with pork crackling filling:



Fold tortilla in half to form the taco, then place in prepared basket, or slow cooker. Repeat with more tortillas and fillings, arranging the tacos slightly overlapped, and separated by flavour, in the basket or pot (photo below, left). Once a layer is completed, place some of the fried onions on top (second photo below). Assemble more tacos, arranging a second layer on top of the first (third photo below). Cover with more onions, and continue assembling and alternating layers until all fillings and tortillas are used up. Finish with onions, and pour any remaining oil (or lard) on top. Cover tacos with parchment paper or Aluminium foil (photo below, right):



If using a basket or lined container, close all the layers of paper, plastic and cloth, and allow tacos to "sweat" for one to two hours before serving. If using slow cooker, close the lid and set on high for one hour, then turn down to low, or "keep warm" until serving time.

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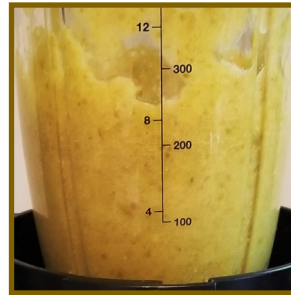
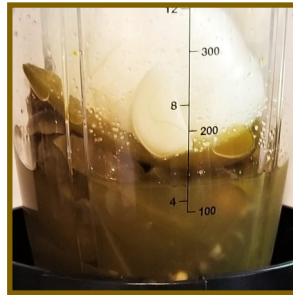
While the tacos are "sweating", **prepare the sauce:**

### **Basket Tacos Green Sauce – *Salsa verde para tacos de canasta***

#### **Ingredients (for 1 batch)**

200 ml	pickled jalapeños, with their liquid (escabeche) homemade, or one small can
½	white onion; peeled
1 clove	garlic; peeled
Salt, to taste	
¼ cup	cilantro; washed and chopped

chop one quarter of the onion and reserve, then place the other quarter in a blender jar, along with the jalapeño peppers, their liquid, garlic and just a pinch of salt, since peppers are already seasoned (photo below, left). Process for a few seconds, until all ingredients are incorporated into a sauce (photo below, right):



Transfer to a jar and mix in reserved chopped onions and cilantro, adjusting seasoning with more salt, if needed (photo below, left). Keep in jar until serving time (photo below, right):



Serve "sweaty" tacos right out of the basket, container, or slow cooker, picking flavours as sorted out, then adding some of the onions, and sauce, as shown, right, and front page:

